

Potato *Tostadas* – *Tostadas de papa*

Ingredients (for 6 pieces)

6	<i>tostadas</i> (crisped corn tortillas; packaged or homemade*)
1 lb (454 g)	potatoes; scrubbed and rinsed
½	white onion; peeled and chopped
2 tbsp	oil
Salt, to taste	
1 cup	greens, such as shredded lettuce or cabbage, fresh sprouts, etc.; washed
1 cup	unripened cheese, such as panela, Mexican añejo, or light feta; crumbled
½ cup	Mexican cream; or sour cream mixed with a little milk
½ cup	Mexican sauce, to taste (such as cooked green, <i>salsa macha</i> , etc.)

* **NOTE:** For packaged *tostadas*, bake them in the oven at 400°F (205°C) for about one minute to restore freshness (watch carefully, they burn fast). For homemade *tostadas*, brush day-old corn tortillas with oil on both sides, and bake at 400°F (205°C) just until crispy, or use the original technique of deep-frying them.

Prepare a pot with water; peel and quarter potatoes, immediately placing them in the water, to avoid darkening. Cook over medium heat for 12 to 15 minutes, until fork-tender. Remove from heat, drain, and reserve. Warm up oil in a large pan over medium heat, then add half the chopped onion (reserve the rest for topping); sauté, stirring constantly. Once the onions look translucent, add reserved potatoes; stir to coat with the onions and oil. Continue cooking, stirring occasionally, for five minutes, then press the potatoes with a fork or a masher, to break up into small bits. Season with salt, to taste. Remove from heat and reserve. **To prepare the *tostadas***, take one tortilla disc and top with smashed potatoes. Top with greens, reserved chopped onions, and crumbled cheese; finish with a drizzle of cream, and some sauce, to taste. Repeat with the rest of the crisped tortilla discs.

In the photo, a row of *tostadas* topped with the traditional shredded lettuce at the back, and in the front, one with pea sprouts, and two with broccoli sprouts:

